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WHEN JARS AND CANS ARE FULL  
DRY REMAINING SURPLUS

## Dry Surplus Fruits and Vegetables in Your Home

There is no difficulty about home drying fruits and vegetables. Sun drying of fruit was a common enough home industry a few years ago.

A few homemade shallow trays and a little mosquito netting are all you need for sun drying.

A few trays bent out of coarse wire netting and fitted like removable shelves into a lath frame are all you need to dry over your range or gas stove or before an electric fan.

Yes. There have been recent improvements in grandmother's successful method. It has been found that currents of air are better than heat in removing surplus water.

Water is all that is taken out; flavor, texture, and food value are not impaired. Soaking and cooking restore the succulent quality so important in the winter diet.

Dried products can be kept in paper containers.

Write today for free Farmers' Bulletin 841.

## Revive This Home Industry in Your Home

U. S. DEPARTMENT OF AGRICULTURE  
WASHINGTON, D. C.

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# THE HISTORY OF THE CITY OF LONDON

By JOHN STOW.  
The first part of this history was printed in the year 1597.  
The second part in the year 1618.  
The third part in the year 1633.  
The fourth part in the year 1647.  
The fifth part in the year 1660.  
The sixth part in the year 1677.  
The seventh part in the year 1688.  
The eighth part in the year 1697.  
The ninth part in the year 1709.  
The tenth part in the year 1720.  
The eleventh part in the year 1733.  
The twelfth part in the year 1743.  
The thirteenth part in the year 1753.  
The fourteenth part in the year 1763.  
The fifteenth part in the year 1773.  
The sixteenth part in the year 1783.  
The seventeenth part in the year 1793.  
The eighteenth part in the year 1803.  
The nineteenth part in the year 1813.  
The twentieth part in the year 1823.  
The twenty-first part in the year 1833.  
The twenty-second part in the year 1843.  
The twenty-third part in the year 1853.  
The twenty-fourth part in the year 1863.  
The twenty-fifth part in the year 1873.  
The twenty-sixth part in the year 1883.  
The twenty-seventh part in the year 1893.  
The twenty-eighth part in the year 1903.  
The twenty-ninth part in the year 1913.  
The thirtieth part in the year 1923.  
The thirty-first part in the year 1933.  
The thirty-second part in the year 1943.  
The thirty-third part in the year 1953.  
The thirty-fourth part in the year 1963.  
The thirty-fifth part in the year 1973.  
The thirty-sixth part in the year 1983.  
The thirty-seventh part in the year 1993.  
The thirty-eighth part in the year 2003.  
The thirty-ninth part in the year 2013.  
The fortieth part in the year 2023.

Printed by J. Stow, at the Sign of the Gun, in St. Dunstons Church-yard, in the Parish of St. Dunstons, in the City of London.  
In the Year 1793.

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